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# No Peacock Tongues

by Daisy Mary Kimberley

THE epicures of old who feasted upon peacock tongues and other rare delicacies have nothing on Iowa Staters, who also esteem good food.

In fact, these ancient epicures would probably have given a whole carload of peacock tongues to have the recipe for President Friley's favorite homemade ice cream. It includes plenty of whipping cream, and there's chocolate sauce to pour over it.

Fried chicken and fruit salads also stand high in Dr. Friley's estimation.

"We've had fruit salads twice a day, every day for 16 years, in about every possible combination," Mrs. Friley explains, "but I don't think he will ever get enough of them." Dr. and Mrs. Friley agree in their dislike of spinach.

Fried chicken would probably be Mrs. Friley's favorite food if it were not for cheeses. She is fond of avocados, too. But cheeses are really tops on her list of delicacies. "There's nothing better than our own Iowa Roquefort," Mrs. Friley is sure.

Something piquant which is an appetite teaser is more to Mrs. Friley's taste for teas than are cakes, candies, and other sweets.

Barbecued lamb is what Ines Rosenbusch, I. S. Sr., Buenos Aires, Argentina, likes best of all. A fire is built and let burn down to coals, which are covered with ashes to avoid smoke. Then the lamb, or a small pig or calf or beef ribs, is stretched on an iron cross and placed over the coals in a slanting position. It is roasted for two or three hours and eaten with a sauce made of a number of condiments and a touch of onion and garlic. The sauce may be made as hot as desired but Ines prefers

a rather mild one. Usually lettuce salad and bread accompany the meat. Ines dislikes milk rice another name for our old standby, rice pudding. Knute Hegland, campus

night watchman, does not hesitate in his choice of a favorite food.

"I like a good punkin pie," he announced. He likes apple pie, too, and home fried chicken, graham bread with jelly, and pancakes with lots of syrup and butter. He doesn't care much for hominy or fish but homemade sausage and dumplings are on his "specials" list.

Steak and mushrooms rank first with Miss Ida M. Shilling, of the Foods and Nutrition staff. She dredges the mushrooms in flour, adds some lemon juice and salt and sautes them in butter. Steak with onions, and chocolate cake, are other favorites.

Erich Sauer, Forestry graduate from Karlsruhe, Germany, likes spatzle best. This is a dish prepared of meal, eggs and milk. Wuf (sausage) is another favorite, also roggen (a bread made of rye). Germans eat many potatoes and more meat than do Iowans because of the colder climate.

Eloise Sutherland, Home Economics junior, votes for noodles, especially chicken and noodles, and vetoes greens and rutabagas.

A Norwegian food, lefsa, is the choice of Eleanor Nelson, of Flaxville, Montana. It is made of mashed potatoes rolled out thin and baked on a griddle or the top of a range. It is spread with butter and rolled up and eaten. A variety of cringla is another favorite with Eleanor. Pie crust is rolled thin, spread with butter and rolled up. Then it is rolled out again and spread with butter and rolled up again until the process has been repeated five times. It is baked in a figure-eight shape. She also likes scalloped potatoes and cream puffs but dislikes spinach and sauerkraut.

What do editors prefer to eat? Peggy Schenk, editor of the Homemaker, is especially fond of mushrooms, chiffon

pie, ham, and avocados. Trained by her family to "eat everything" she has no definite food dislikes.

Bob Bliss, editor of the Iowa State Student likes everything, especially "ice cream—at all times." When he comes in at night Bob likes to fry eggs in butter and eat them. He also fries bacon. But this is the extent of his culinary art, for besides preparing these two foods he says that he is only skilled in opening cans. Bob agrees with Popeye that spinach is the best of all vegetables. He is also fond of steaks and custard.

K. R. Marvin, of the Journalism Department and once an editor himself, does not like buttermilk. He admits that he "could get along without spinach" but eats it to set a good example for his children. His favorite food is scallops fried in deep fat.

Mrs. Vivian Brashear, being a loyal home economics instructor, does not really dislike any food, though she admits that she is not fond of strong-flavored cheeses. Her favorites are salads and fruits and fried chicken.

Dorothy Crockard, from Houston, Texas, likes hot foods—Spanish sauces, chili, hot tamale—everything that a good Spanish meal contains. These foods are popular in her home town which



she says is only about 200 miles from the Mexican border.

Jane Helser, Institution Management junior, enjoys macaroni and cheese.

Gwen Griffith, Household Equipment junior, professes her preference for baked beans and brown bread.

What if ancient epicures did dine upon peacocks tongues? We still prefer our favorites, agree Iowa State food connoisseurs.